

Title: Keeping Food Safe Subject/Course: Pro Start
 Topic: Sanitation in Food Service Grade (s): 10-12 Designer (s) Ilene Lerseth, Kathy Engst, & Joline Dunbar

Stage 1: Desired Results

Core Standard(s):

1PS 3.1 Examine and apply sanitation procedures to ensure compliance with health codes.

Understandings: Students will understand that....

The health of consumers depends on following strict sanitation procedures.

Essential Question(s):

What causes food borne illness?

What sanitation procedures must be followed in food preparation?

Students will know....

-the sources of contamination and foods that are considered high risk for causing illness.
 - conditions that foster growth of microorganisms in food

Student will be able to

-follow required sanitation procedures.
 -identify potentially dangerous practices in food preparation

Stage2: Assessment Evidence

What evidence will show that students understand?

X Performance Task Glo Germ and Handwashing activities	Project: Science experiment Research a food borne illness	Quizzes
X Tests ServSafe Exam	X Informal Observations Field Trip – school lunch program	X Discussions Health inspector
Interviews	X Self-Assessment Lab evaluations of sanitation procedures	Other

Stage 3: Learning Plan

Motivation – Introduce and Explain

- 1 Glo Germ activity
- 1 Food Science activity – grow bacteria from samples obtained from areas in the ProStart classroom

Model:

- 2 Hand washing demonstration
- 3 Classroom speaker – food service health inspector
- 3 Field trip – school food service – have kitchen personnel talk to students about what policies and procedures they are required to follow
- 4 ServSafe class – bring in a certified ServSafe instructor to teach the full ServSafe class – students take the certification test at the end of the unit

Guided Practice:

- 4 Terminology: Quia activity. <http://www.quia.com/jg/1350404.html>
- 4 Power Points on ServSafe
- 5 Worksheets on terminology, facts, etc.

Independently Practice:

- 6 Research a food borne illness, its causes, symptoms, and prevention.

Reflection/Assessment:

- 7 Students develop checklist of sanitation procedures to use as an evaluation for each lab.
- 8 ServSafe test (or another evaluation)

Classroom Implementation Suggestions

Unit of Instruction and Resources

(Steps of instruction to gain big understandings and answer essential questions)

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